



# Event Space

LET'S  
CELEBRATE!  
2024/2025





Welcome to Indulge- Where Culinary Excellence Meets Unforgettable Moments  
At Indulge we believe that exceptional events deserve exceptional catering. With a passion for culinary artistry and an unwavering commitment to service excellence, we transform your gatherings into unforgettable experiences.

Founded in 2009, Indulge was born out of a shared love for exquisite cuisine and the desire to elevate the standard of catering services.

At Indulge we understand that each event is unique. Whether you're planning a corporate meeting, a baby shower, or an intimate rehearsal party, our team works closely with you to curate a menu that reflects your vision and exceeds your expectations.

*We look forward to hosting your event!*

*Lets Celebrate!*



2024

# Social Gatherings

Space Rental - \$250 per hour

\*\*With a minimum spend of \$1000 - 3 hour rental included. See page 10 for more details

## Breakfast/Brunch

### Continental Breakfast

\$24.99 per person

- Assorted Freshly Baked Pastries
- Assorted Fresh Fruit
- Individual Fruit Yogurts
- Whipped Butter and House Preserves
- Coffee and Assorted Teas

### Breakfast Buffet

\$25.99 per person

- Scrambled Eggs (4oz)
- Farmers Sausage(3pp) and Smoked Bacon (2pp)
- Fried Potato Hash (3oz)
- Fresh Bun (1pp)
- Whipped Butter and House Preserves
- Coffee and Assorted Teas

### Brunch Grazing Station

Half Graze \$20 per person

Full Graze \$45 per person

#### CHEESE

Apple Wood Smoked Cheddar, French Brie, Gruyere, Danish Blue, Aged Manchego, Derby Sage, Seasonal Jam, Nuts, Fresh & Dried Fruit, Crackers

#### MEAT

Prosciutto, Spanish Chorizo, Mortadella, Soppressata, Genoa Salami, Smoked Sausage, Olives, Pickled Vegetables, Mustard, Herb Garlic Focaccia, Crackers

#### DIPS & CRUDITÉS

House Made Hummus, Pimento Cheese (Olive Oil, Pickled Chilies, Chives), Smoked Labneh (Grated Tomato, Confit Garlic, Dill, Za'atar), Assorted Crackers, Zucchini, Celery, Cucumbers, Peppers, Carrots, Cherry Tomatoes, Mini Naan Bread

#### FRUIT

Assorted Seasonal Fruit & House made Preserves

#### SWEETS

Assortment of Breakfast Pastries, Macarons, Donut Holes, Churros and Breakfast Loaves.



## Platters

### ASSORTED PASTERIES

Feeds up to 10 guests - \$75.00

### ASSORTED BREAKFAST LOAVES

Feeds up to 10 guests - \$55.00

### FRUIT PLATTER - \$95

Serves 10 guests

### VEGETABLE AND DIP PLATTER - \$85

Serves 10 guests

### DONUT DISPLAY - \$10 per person

# Social Gatherings

Space Rental - \$250 per hour

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## Lunch/Light Dinner Buffet

Choose your own experience - Add on to Buffet Base Package

\$40.00 per person

Base Buffet Includes:

### BBQ CHICKEN

Carolina Style

### HERB ROASTED MINI POTATOES

### GREENS FIRST SALAD

Picked Herbs, Mixed Greens, Kale, Frisée, Sunflower Seeds, Emulsified Grape Vinaigrette

### MIXED BERRY CRUMBLE

Vanilla Chantilly

Choose your own experience - Add on to Buffet Base Package

### Add on Salad - \$10.00 per person

#### CAESAR SALAD

Cornbread crumb, bacon, Parmesan cheese, creamy garlic vinaigrette

#### CAROLINA COLESLAW

Cabbage, Scallion, Red Onion, Carrots, Root Vegetables, Herbed Vinaigrette

### Add on Vegetables - \$10.00 per person

#### CHEF'S VEGETABLES

Peppers, Carrots and Zucchini tossed in Olive Oil GF, DF

#### BRAISED ROOTS

Carrots, Beets, Apple and Mustard Vinaigrette GF, DF

### Add on Protein - \$15.00 per person

#### JERK CHICKEN

Jerk Coconut Sauce GF, DF

#### GRILLED MIAMI STYLE SHORT RIBS

Chipotle Lime Aioli GF

#### SMOKED PORK LOIN CHOPS

Grainy Mustard and Honey Aioli GF, DF

#### BLACKENED WHITEFISH

Herb and Lemon Vinaigrette GF, DF

### Add on Starch - \$10.00 per person

#### COCONUT RICE PILAF

Soffrito, Fresh Herbs GF, DF

#### MAC AND CHEESE

Aged Cheddar, Soffrito, Herb Panko Crust

### Add on Dessert - \$10.00 per person

#### CHOCOLATE BROWNIE

Chocolate Chantilly

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## Food Bars

### Pizza Bar

\$15 per person

Choose 3 to be served.

#### FARMERS DAUGHTER

Peppers, Onion, Mushrooms, Olives V

#### ALOHA

Grilled Pineapple, Farmers Ham, Onion, Sweet Peppers, Garlic Aioli, Parmesan

#### MAMA TRIED

Sausage, Pepperoni, Bacon, Onion, Sweet Peppers

#### PORCH SWING

Smoked Chicken, Farmers Bacon, Onions, Sweet Peppers, BBQ Sauce

#### LITTLE RASCAL

Double Pepperoni, and Mozzarella Cheese

#### WHOLLY CHEESES

Mozzarella, American Cheese, Parmesan, Farmers Cheese V

### Sandwich Bar

\$15 per person

A Selection of 4 Assorted Gourmet Sandwiches/wraps (one of these is vegetarian)

#### BROWN BUTTER GRILLED VEGETABLE WRAP

Brown Butter Roasted Peppers, Zucchini, Eggplant, Onions, House Pickles, Aged White Cheddar, Arugula, Pesto Aioli, Totilla Wrap. V

#### BLT BAGUETTE

Bacon, Lettuce, Tomato, Smoked Gouda, Chipotle Aioli, Baguette

#### SMOKED TURKEY WRAP

Sliced Roma Tomato, Greens, Red Onion, Maple Pommery, Mustard Aioli, Cucumber, House Pickle, Toritilla Wrap. DF

#### BULGOGI BEEF BANH MI

Korean BBQ Bulgogi Beef, Pickled Carrot, Red Cabbage, Cilantro, Scallion, Cucumber, Gojuchang Aioli, Baguette. DF



### Taco Bar

\$15 per person

One of each per guest.

#### BBQ BURNT ENDS TACOS

Carolina BBQ Sauce, Root Slaw, Scallions, Basil, Sprouts. DF

#### FISH TACO

Fogo Island Cod, Root Slaw, Hot Sauce, Chipotle Aioli, Sprouts. DF

#### CHICKPEA AL PASTOR TACO

Refried beans, Root Slaw, Hot Sauce, Garlic Aioli, Scallions, Sprouts. DF

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## Grazing Station - Half or Full

Half Graze \$20 per person

Full Graze \$45 per person

### CHEESE

Apple Wood Smoked Cheddar, French Brie, Gruyere, Danish Blue, Aged Manchego, Derby Sage, Seasonal Jam, Nuts, Fresh & Dried Fruit, Crackers

### MEAT

Prosciutto, Spanish Chorizo, Mortadella, Soppressata, Genoa Salami, Smoked Sausage, Olives, Pickled Vegetables, Mustard, Herb Garlic Focaccia, Crackers

### DIPS & CRUDITÉS

House Made Hummus, Pimento Cheese (Olive Oil, Pickled Chilies, Chives), Smoked Labneh (Grated Tomato, Confit Garlic, Dill, Za'atar), Assorted Crackers, Zucchini, Celery, Cucumbers, Peppers, Carrots, Cherry Tomatoes, Mini Naan Bread

## Canapes

\$60 per dozen. Each selection must be ordered in dozens

### KOREAN FRIED CHICKEN

Gojuchang Hot Sauce, Waffle, Sesame Seeds DF

### MUSHROOM ARANCINI

Mozzarella, Marinara, Lemon Aioli, Parmesan V

### MUSHROOM AND HERB TART

Puff Pastry, Cream Cheese, Fresh Herbs, Roasted Mushrooms V

### COCONUT SHRIMP

Pineapple Hot Sauce, Avocado Mousse

### COLD-SMOKED SALMON

Pickled Beet, Cucumber, Raita GF

### PORK RILETTE

Crostini, Mustard, Pickle.

### FRIED SPRING ROLLS

Thai Mango Sauce. V

### VEGETABLE GYOZA

Crispy Chili Aiolo V

## Platters

### FRUIT PLATTER - \$95

Serves 12-15 guests

### VEGETABLE AND DIP PLATTER - \$85

Serves 12-15 guests

### DONUT WALL - \$10 per person

### GOURMET POPCORN - \$5.00 per person

### PRETZEL BAR - \$10.00 per person

# Social Gatherings Plated Menu Options

Space Rental - \$250 per hour

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**Includes:** Dishware and silverware

## Plated Menu One

\$50 per person

### APPETIZER

CHOOSE 1 FOR ALL YOUR GUESTS

#### CAESAR SALAD

Torn Romaine, Kale, Bacon, Aged Parmesan and Cornbread Crumb, Lemon, Creamy Garlic Vinaigrette Easily GF, DF, VG

OR

#### GREENS FIRST

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette GF, V, Easily DF

### ENTREE

ALL ENTREES SERVED WITH HOUSE CUT FRIES

CHOOSE 1 FOR ALL YOUR GUESTS

#### SOUTH CAROLINA BBQ CHICKEN SANDWICH

Carolina Slaw, House Pickles, Brioche Bun, Pickles

OR

#### INDULGE WAYGU BURGER

Wagyu Burger, Aged Cheddar, Onions, Pickles, Tomatos, Lettuce, Signature Sauce

OR

#### VEGGIE BURGER

Old Cheddar, Aioli, Herbs, Whole Grain Mustard

### DESSERT

#### MIXED BERRY CRUMBLE

Chantilly

## Plated Menu Two

\$65 per person

### APPETIZER

CHOOSE 1 FOR ALL YOUR GUESTS

#### CAESAR SALAD

Torn Romaine, Kale, Bacon, Aged Parmesan and Cornbread Crumb, Lemon, Creamy Garlic Vinaigrette Easily GF, DF, VG

OR

#### GREENS FIRST

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette GF, V, Easily DF

### ENTREE

CHOOSE 1 FOR ALL YOUR GUESTS

#### COAL ROASTED CHICKEN

Roasted Mini Potatoes, Bourbon Bacon Cream Sauce. GF

OR

#### PORK TENDERLOIN

Herbed Mini Potatoes, Pommery Cream Sauce. DF

OR

#### BEEF SIRLOIN STEAK +\$5/PP

Roasted Garlic Mashed Potatoes, Mushroom Ragout

### DESSERT

#### NEW YORK STYLE CHEESECAKE

Summer Berry Coulis

OR

#### ASSORTED SEASONAL PIES



# Drink Services

## Host or Cash Bar

**Host Bar** option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.

**Cash Bar** option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

### How it works:

Minimum Spend \$500 required (does not include bartender hours) before HST

Bartenders x 1 = \$50/hr per bartender

A pre-charge of \$500.00 will be applied to final invoice.

This includes the cost of cocktail glassware, disposable glassware during reception, ice, mix, garnishes, set up and tear down of the bar.

Host Bar - Indulge will track consumption for guests and the client will be charged accordingly on their credit card on file after the event (Less \$500.00).

Cash Bar - Indulge will reconcile the drinks at the end of the night. And refund the minimum charge within 5 business days, if the \$500 minimum spend was reached.

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**\*\*Note:** Host and Cash Bar Services operate for a maximum of 3 hours.

**\*\* Service and Admin Fee (18%) will be applied to total cost.**

### BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

### BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

### WINE :

House Red and House White

*No Substitutions*

**All Alcoholic Drinks \$9.00 per drink**

**Soft Drinks \$3.00 per drink**

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**\*\*Note:** Host and Cash Bar Services operate for 3 hours. Additional Bar hours can be added - cost of hourly bartender will apply.

## Drink Tickets

Cash Bar Add On

Purchase Drink Tickets for your guests

All Alcoholic Drinks - \$9.00 per drink ticket

## Soft Bar

Assorted Pop and Juices - \$7.50 per person

Coffee and Assorted Tea - \$5.00 per person

Add Both - \$11.50 per person

## Specialty Drink

Signature cocktail to be served.

1 cocktail \$10 per guest

2 cocktails \$18 per guest

Choose from:

Mimosa -Sparkling wine and juice bar OR Main-Squeeze Margarita - Tequila, Lime juice, Cointreau, Guava



# Package Details

## Space Rental

\$250.00 per hour - Includes:

Day of Venue Coordinator

Harvest tables and chairs

Basic decor (bud vases & candles on tables)

Music (Plug in Sound System)

Free Parking

30 minute set up and 30 minute tear down

If you reach a minimums food spend of

\$1000.00 . 3 hour rental is included.

Additional space rental over and above -

\$250.00 per hour.

## Not Included in pricing:

HST - 13%

Service & Admin Fee - 18% on food and beverage

Floral for Bud Vases

Any specific table decor

## Staffing:

Staffing Cost: An additional staffing charge may  
apply dependent service requirements.

Give us a follow to see more of our culinary services:



indulgekitchen

